

Application No. 10/802,599  
Amendment dated March 30, 2007  
Reply to Office action dated March 2, 2007

### **Amendments to the Specification**

*Please replace the paragraph beginning at line 13 of page 2 with the following paragraph:*

It has been recently recognized, however, that these by-products that previously were discarded or burned, can be used to prepare stock, such as gravy stock, au jus, bastes or marinades. Presently, most commercial food preparation establishments purchase products such as gravy or gravy stock from a commercial supplier, adding cost to finished product. Also, the resulting product is less savory or flavorful than a naturally produced product.

*Please replace the paragraph beginning at line 14 of page 4 with the following paragraph:*

The cooking chamber includes a plurality of air ~~low~~ flow paths along each inside wall that provide for the optimum circulation of hot air, steam and flavoring to the racks. In one aspect of the invention, at least one of the air flow paths provides for a directed flow of heat, steam and/or flavoring to each of the racks.

*Please replace the paragraph beginning at line 22 of page 6 with the following paragraph:*

As shown, oven 20 includes a power unit 44 positioned on top wall 30. It will be understood that the power unit illustrated has ventilated shroud 46 that houses a fan

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drive motor (not shown) and programmable controller (not shown) The user can operate the programmable controller through keypad 48.

*Please replace the paragraph beginning at line 4 of page 10 with the following paragraph:*

As seen in FIG. 6, each rack mounting apparatus 66, 68 can be mounted to the wall 24A or 26A by studs 83 engaged in holes 84 83H in the walls. The rack mounting apparatus then is removable to allow for sanitation of the apparatus and cooking chamber walls, particularly the airflow paths 77, 78. Although this is a desirable construction, the oven of the present invention can employ rack mounting apparatus, and indeed racks themselves, that are not removable from the cooking chamber.

*Please replace the paragraphs beginning at line 3 of page 12 with the following paragraph:*

FIGS. 7, 8 and 12 illustrate steam source 62. Steam source 62 includes a reservoir 87, a heat source 88 and an optional shield 89. Reservoir 84 87 is a generally rectangular pan designed to hold liquid, such as water. Reservoir 84 87 is seated in a removable bracket 90. Bracket 90 has a center frame 92 and a pair of opposed front L-shaped arms 94 and pair of opposed rear L-shaped arms 96. Reservoir 84 87 is positioned on frame 92 and supported laterally by arms 94 and 96. Frame 92 is

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dimensioned to accommodate an elongated, U-shaped electric heating element 98, which is operatively connected by appropriate wiring to a source of electric current and to the controller.

Heating element 98 is positioned substantially centrally under the bottom of reservoir 84 87 when the reservoir is seated on bracket 90. Heat from the heating element 98 is used to heat water in the reservoir and generate steam. It will noted that in one aspect of the invention, heating element 98 is introduced into the cooking chamber through an opening in the back wall. If the heating element needs to be serviced or changed, it can easily and quickly be removed from outside the cabinet.

Shield 89 is shown in FIG. 12. Shield ~~98~~ 89 includes a deflector 100 having a center ridge 101 downwardly disposed panels 102 and 103. There are four supports posts 104A, 104B, 104C and 104D extending down from the deflector. The support posts are of sufficient length so that when they are set into reservoir 84 87 deflector 100 rests on the edges of the reservoir and the center ridge rises above the reservoir creating a gap or opening 105 at each end of the reservoir, as seen in FIGS 3 and 7, for the escape of steam. Furthermore, any random drippings that strike shield 89 will be directed downwardly toward the bottom of the chamber.

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*Please replace the paragraph beginning at line 4 of page 13 with the following paragraph:*

A preferred embodiment of a flavor generator 64 is illustrated in detail in FIGS. 3, 7 and 8. Flavor generator 64 includes an elongated, narrow rectangular bracket 106 that is mounted to the inside wall 26A. A generally U-shaped electric heating element 108, which is operably connected to a source of electricity, is also attached to the wall and positioned within bracket 106. As with the previously described heating element, ~~heating element 102~~, heating element 108 can be inserted into the cooking chamber from the outside through an opening in wall 26 for ease of service or replacement.

*Please replace the paragraph beginning at line 6 of page 14 with the following paragraph:*

FIGS. 9 and 10 illustrate those elements of oven 20 that provide a primary cooking heat source, convection heat, as well as the circulation of heat, steam and flavoring agents within the cooking chamber. FIG. 9 is a perspective view of the exposed surface of the top inside panel 35 of the cooking chamber. As[[,.]] illustrated, panel 35 has a downwardly and inwardly disposed face plate 119 and a flat, horizontal wall 120. There is a plurality of air holes 121 in wall 120. Face plate 119 and wall 120, along with back wall 28A and top wall 30, define [[an]] a chamber 122. FIG. 10 shows panel 35 partially removed. There is a generally centrally positioned circular flange 123 surrounding holes 121. An air circulation fan 124 is positioned above panel 120. Fan

124 is suspended from the fan drive motor (not seen) housed above the cabinet in power unit 44, as described above, and driven through shaft 126. There is a coil-type heating element 128 surrounding fan 124.

*Please replace the paragraph beginning at line 3 of page 18 with the following paragraph:*

The inventor has determined, and is in the process of further determining, the optimal cooking regimens for assorted or selected food products. These cooking regimens then are programmed into the controller. The user then can fill reservoir 84 87, if the regimen calls for steam, place flavoring agents in flavor generator 64, if called for, load the products on racks 58, close door 34, push the appropriate keys on keypad 48, and oven 20 will run through the desired cooking cycle.

*Please replace the paragraph beginning at line 20 of page 19 with the following paragraph:*

Moreover, the inventor has determined that prolonged actuation of heating element 98 can generate steam to a point where reservoir 84 87 goes dry. In another aspect of the invention, the heating element 98 is actuated in a pulsed or "on and off" mode, so as to provide sufficient heat to produce the desired amount of steam, but not boil the reservoir dry. In a preferred embodiment of the present invention, one filling of reservoir 84 87 can provide steam for eight (8) hours without going dry.

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### **Amendments to the Drawings**

Applicant submits replacement drawing sheets 8 and 10 including corrections to FIGS. 6, 7 and 10.

Applicant also has included a marked-up version of the original drawings indicating the corrections to the drawings.